

PLUS AT HOME WITH NEW BACHELOR JAKE

SPECIAL DOUBLE ISSUE

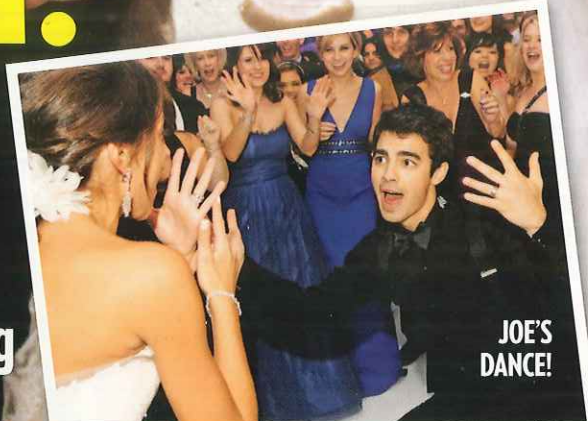
People



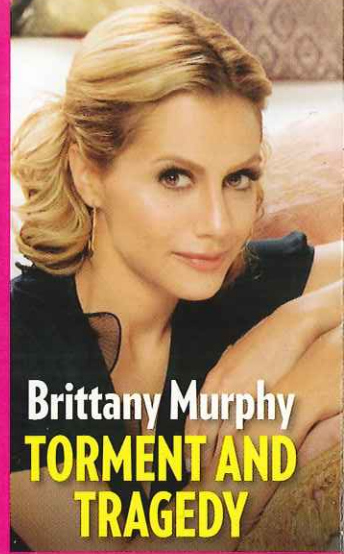
EXCLUSIVE PHOTOS

JONAS WEDDING ALBUM!

With his 'best men' brothers by his side, Kevin Jonas marries Danielle Deleasa in a lavish fairy-tale wedding



JOE'S DANCE!



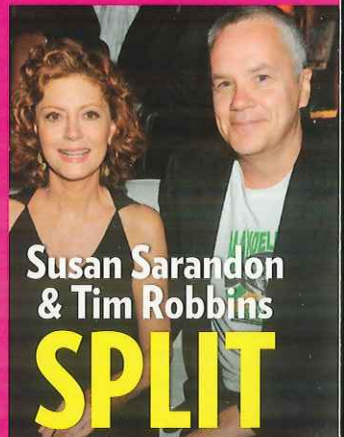
Brittany Murphy
TORMENT AND TRAGEDY

HALF THEIR SIZE!



LOST 178 LBS.

LOST 155 LBS.



Susan Sarandon & Tim Robbins

SPLIT

JANUARY 11, 2010
DISPLAY UNTIL JANUARY 18, 2010

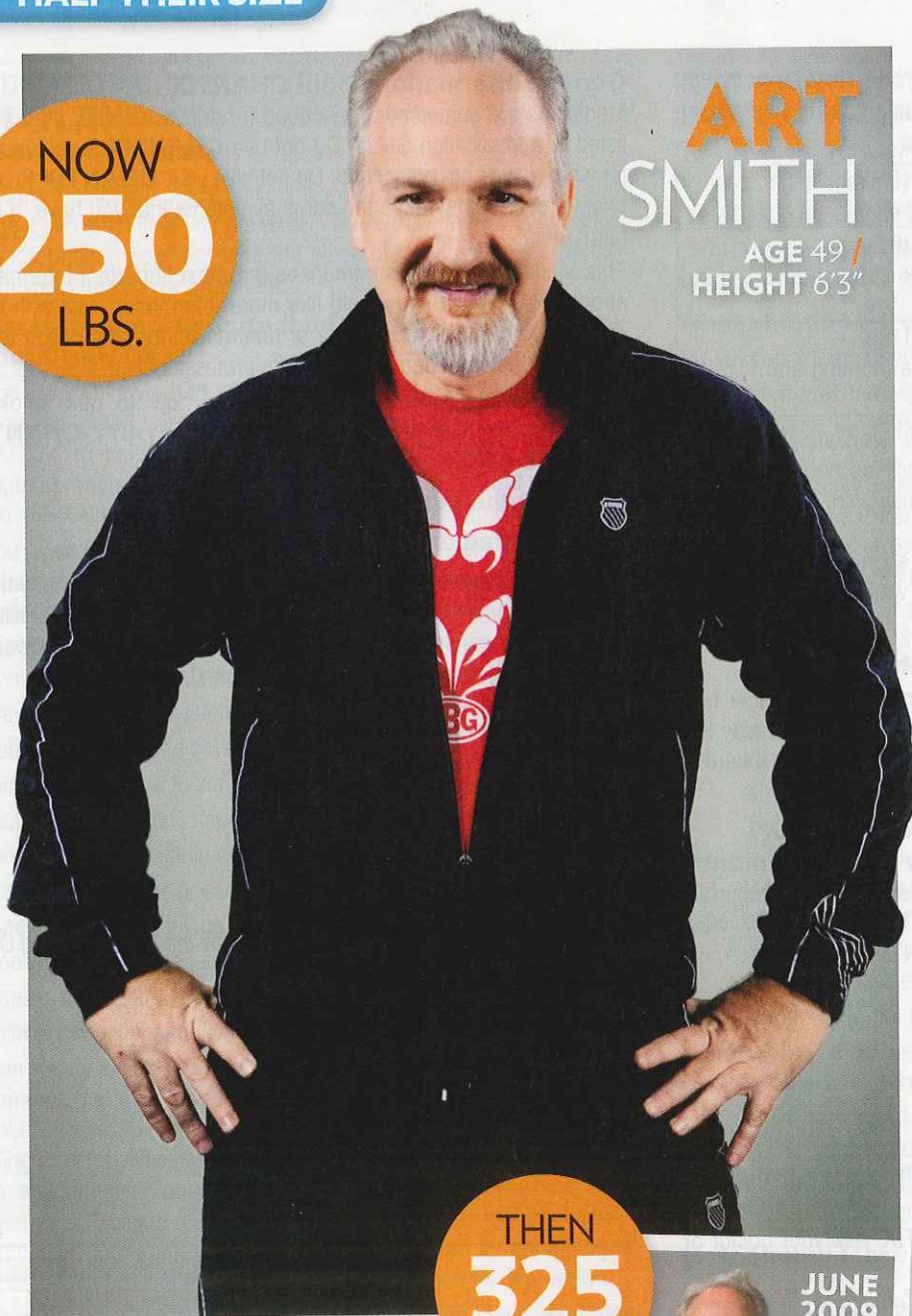
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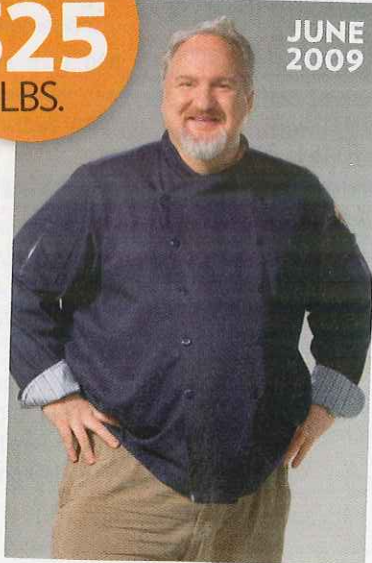
NOW
250
LBS.



ART
SMITH
AGE 49 /
HEIGHT 6'3"

THEN
325
LBS.

JUNE
2009



A southern-food specialist, Smith was diagnosed with the early signs of diabetes last summer, prompting a lifestyle overhaul. He hired a personal trainer who got him walking five miles a day, swapped lean proteins like turkey sausage for pork (as in the recipe here) and cut out his case-a-day soda habit and late-night gorging. "I would eat peanut butter sandwiches, thinking they're healthy," says Smith, Oprah's ex-personal chef. "But I'd eat three of them!" Now down 75 lbs., "I'm a much better man," he says, "because I feel so good."



JAMBALAYA

Serves: 8-10

- 2 tbsp. extra-virgin olive oil
- 1 lb. chicken thighs, cut into pieces
- 1 lb. turkey andouille sausage
- 1 lb. shrimp, peeled and deveined
- 1 lb. catfish, cut into small pieces
- 1 large onion, chopped
- 1 bell pepper, chopped
- 3 cloves garlic, minced
- 4 stalks celery
- 2 tbsp. Creole seasoning
- 1 6-oz. can tomato paste
- 4 tomatoes, peeled and chopped
- 8 cups chicken broth
- 2 bay leaves
- 4 cups long-grain brown rice
- Salt to taste
- ½ cup chopped parsley and chives

1. Place olive oil in a large Dutch oven or large pot over medium heat. When hot, first add chicken and sausage to cook for about 5 minutes. Then add shrimp, fish, onion, bell pepper, garlic and celery. Cook until lightly brown.
2. Add Creole seasoning, tomato paste, tomatoes and chicken broth and simmer. Add bay leaves, stir in rice and season with salt. Reduce to a simmer, then cover. Cook until liquid is almost evaporated, about 30 minutes.
3. Before serving, remove the bay leaves and stir in herbs.

CLOCKWISE FROM TOP LEFT: PETER HENKETT/CORBIS/OUTLINE; JOSEPH DE LEO; FOOD STYLIST: SUZETTE KAMINSKI/MARK EDWARD INC.; PROP STYLING: PJ MEHAFFEY/SUBLINE MANAGEMENT; BRAVO